



MAGIC

Newsmakers





comfort zone

REVERBERATING THE WORLD'S

HERBS

STEVIA



Pure Water-filtration

good taste?

Available wherever

BOY CHOY

IMPROVING YOUR SOIL

HOME GARDEN

straight from nature,

CORN SALAD

45 days. A miniature edible salad green which is dark green has a soft texture and a great nutty flavor. For spring or fall crops.

DILL

70 days. Use leaves for soups, stalks and seeds for pickling.

Variety is the Spice of Life!

NORTH America and...

Performs well in dense plantings and heat. Tender leaves with excellent flavor.



# LIVE LIKE PLANET OF THE APES YOURSELF

100%

## BEER FRIEND

70 days. This early maturing, large podded, high yielding soya bean or edamame, has 2-3 seeds per pod. Great taste salted and dried as a snack.

## Kimchi

- 1 cup plus 1 tablespoon coarse sea salt.
- 1/2 gallon water
- 2 heads Napa cabbage, cut into quarters or 2-inch wedges.
- 1 bulb garlic, cloves separated, peeled.
- 1 (2-inch) piece of ginger root.
- 1/4 cup fish sauce
- 1 Asian Daikon radish, peeled, grated.
- 1 bunch of green onions, cut into 1-inch lengths.
- 1/2 cup Korean chili powder.

1 red pepper, finely diced  
1 yellow pepper, finely diced  
250 mL (1 cup) corn  
250 mL (1 cup) cheddar cheese  
1 tomato, diced  
1 avocado, diced  
1 jalapeno pepper, thinly sliced  
(seeds removed if you don't like spice)  
125 mL (1/2 cup) chopped fresh cilantro  
Fresh salsa  
Sour cream

Be serious about



# Your life

things change fast.

# Go for it

Now's the time to



Containers



EXTREME DANGER  
DANGER EXTREME  
Extreme weather

HONEY GOO



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An achievement in overachievement.

Bully

Superior

Fearster



Do it right

REBELLION of Mind.



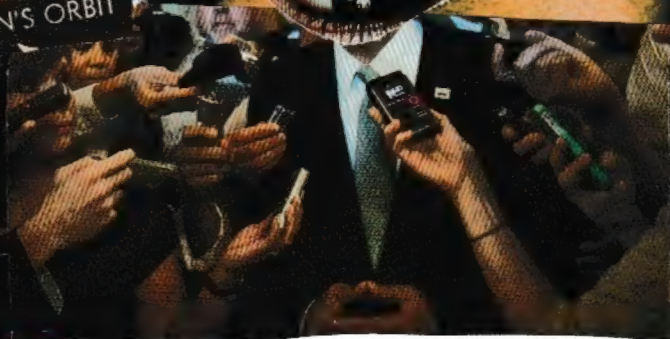
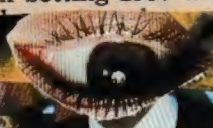
TALK DIRTY TO ME!



The Hunt for Red October.

I'm betting 1957 will be remembered

MOON'S ORBIT



ish



North America and beyond



# The War on

Disney-Pix

time to stop.

# WAR?

"We know that it will work because we've tested it on a smaller scale."

MAKE A DIFFERENCE

100%

cyberspace

GHETTO

# Terrorism

APPROVED USES

TECHNICIANS NEEDED!

Canada exports.

Indian Tacos

THE DEBT

100

capitalism

cheese biz

WHEN IT COMES

GET ORGANIZED!

So instead  
ings to you.  
ed by law, so

Cyberspace is where you are when you

FROM OUR ADVERTISERS

# YEAH!

NATION

have not prevailed.

DEVILS FACE

CHOOSE  
CHOOSE

AND COMING UP NEXT:

THE BAD NEWS

# LOSS

North America and beyond

lasts & lasts

LIBERIA troops being sent to the region to support the global response:



## POPCORN

2 tbsp vegetable oil  
1/3 cup popcorn kernels  
1/4 cup butter  
1 tbsp finely chopped fresh rosemary  
pinch each salt and pepper  
1/2 cup grated Parmesan cheese  
1/3 cup finely chopped fresh chives

In large heavy-bottomed saucepan, heat oil over medium heat. Add popcorn kernels; cover, leaving lid slightly ajar for steam to escape, and cook, shaking pan occasionally, until popping slows, about 5 minutes. Transfer to large bowl, discarding any unpopped kernels.

Meanwhile, in nonstick skillet, heat butter with rosemary over medium heat until butter is melted. Stir in salt and pepper. Remove from heat. Drizzle over popcorn; toss to coat.

Follow first paragraph as directed. In small bowl, stir together 3 tbsp extra-virgin olive oil, 1 tbsp finely chopped fresh rosemary, 1/2 tsp salt and pinch pepper; drizzle over popcorn. Stir in 1/2 cup finely chopped fresh chives.





Plan Today for happiness  
tomorrow.

so you can focus on what really matters.

The most surprising thing

48-note polyphony (maximum)  
400 tones

**NEXT**

**AHEAD OF THE CURVE**

Virtual hall



**Tune**





**DIG  
GET**

**GO**

**GETTING**

PRODUCTIVE

**KILLER**

Mike **Totally**

**IT?**

Nothing comes  
**SUSTAINABLE**

**FREE**

peace of mind

peace of mind.

restore or create  
something new.

great tone.

**ULTIMATE**

**gravity**



# BECOMING a LEGEND

¼ cup	blanched almonds, toasted
1 cup	lightly packed fresh cilantro
½ cup	chopped fresh chives
2 tbsp	minced seeded jalapeño pepper
1 tsp	grated lemon zest
3 tbsp	lemon juice
¼ tsp	each salt and pepper
½ cup	extra-virgin olive oil

**How to use it:** Cayenne pepper tastes great in chilies and salsas, but Brissette suggests adding it to chocolate recipes to bring out the cocoa flavour. Kale chips, chicken, nuts, stews and even smoothies can also benefit from a hit of cayenne.

# legendary





# Vintage SATAN

World-Wide unanimous fave."

Real-to-reel

DREAM  
REALITY.

"Do you think you can keep me here until I lose my nerve? I don't know who you are or how you got me here, but you won't keep me without a fight."



## Quick Pickled Radishes:

- 5 radishes, trimmed and thinly sliced
- 1 tbsp lime juice
- pinch each salt and pepper
- 1 tbsp chopped fresh cilantro

## Sweet Potato Tacos:

- ½ cup dried green lentils, rinsed
- 1 tbsp olive oil
- 350 g sweet potato, peeled and cut in ½-inch (1 cm) chunks
- 1 onion, chopped
- 2 tsp chili powder
- ½ tsp salt
- 1 tbsp lime juice
- 12 soft flour tortillas (6 inches/15 cm), warmed
- avocado, peeled, pitted and sliced





INDIE  
ZINE

MAGAZINE  
FOR THE  
DIY'ER  
PUNKS  
MAKE FUN  
OF YOUR  
WORLD...

DAILY....

2018  
LUGAR PUBLICATIONS  
/RECORDINGS

Scott By:  
Reverend  
Steve  
Ward

